

## **BEEF JERKY**

(Ground and formed)

Meat: 90% beef trimmings

Ingredients: (as a % of meat weight)

Salt	2%
Black Pepper	0.5%
Allspice	0.06%
Curing salt (6.25%NO <sub>2</sub> )	0.25%
Garlic Powder	0.03%

### Procedure:

- 1) Grind meat through 1/2" plate.
- 2) Mix 5 minutes with ingredients
- 3) Re grind through 1/8" plate.
- 4) Extrude 3/16<sup>th</sup> inch thick through Colossimo former
- 5) Layout on racks
- 6) Cook
- 7) Chill
- 8) Package

### Cook Schedule:

TIME	DRY Bulb	WET
30 minute	54°C	0
20 minute	54°C	atomize 15 min/dwell 5min
30 minute	54°C	40 or 44%RH
2 hours	54°C	46 or 65%RH